

Awesome Homemade Frosting and Cake

Chocolate Cake... I use any Supermoist devils food or dark chocolate cake mixAfter I mix all ingredients well.. add: 1 Tablespoon Mayonaise per cake mix used and mix well again ..For my Larger Cakes is (3) mixes and I use my Special Cake Pan from Walmart...Line the Pan with your parchment paper...Cook on 350 degrees until toothpick comes out clean....if 2 cake mix use alittle smaller pan....

let Cool for about 20-30 minutes then turn out onto a large tray..

Frosting

In a heavy pot 1 cube real butter

4 tablespoons Cocoa
6 Tablespoons Milk

Stir with wire whip and watch closely until it
starts to bubble ..

(remove from the heat) and have ready
your hand mixer and 1 box powdered sugar
ready to pour in and mix well...

Immediately after well mixed pour slowly
over your warm cake and spread
with a spatula to the sides allowing the
frosting to just tip over the side and run
over..

Cover with finely chopped nuts if desired....

If for a Holiday you should use the 3 cake
mix..For home 2 cake mix

Do not change the frosting..you will just
have more frosting running over sides
with the 2 mixs which is yummy and
gooey...YUM

